# ROW 34

CAMBRIDGE — MA 20.750 AMSL

R34

## SMOKED & CURED BOARD*

house smoked & cured seafood, grilled sourdough, pickles, crème fraîche — 11 / 39

## STARTERS

CRISPY OYSTER SLIDER — 5
chili-lime aïoli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER — 14
bacon, housemade saltine

LOBSTER & BUTTERNUT SQUASH BISQUE — 16
pepitas, chili oil

LITTLE LEAF GREEN SALAD — 16
radish, sunflower seed, apple, roasted shallot vinaigrette

ROASTED CARROT SALAD — 20
whipped feta, harissa vinaigrette , farro, walnuts

SPICY TUNA TARTARE* — 22
sesame, cucumber, sweet potato chips

GRIDDLED CRAB CAKE — 24
squash purée, apple & celery root remoulade

CRISPY FRIED CALAMARI — 16
jalapeño, togarashi aïoli*

SALT & PEPPER FRIED SHRIMP — 18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables

CRISPY FRIED OYSTERS — 19/37
fries, tartar

LAGER STEAMED MAINE MUSSELS — 21
parsley butter, grilled sourdough

## OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER — MP

WARM BUTTERED LOBSTER — MP

CRISPY OYSTER — 25

## PLATES

SHRIMP CAESAR SALAD — 22
romaine, pickled onion, brioche croutons

BLUEFIN TUNA POKE BOWL* — 32
brown rice, avocado, bok choy, miso dressing, sesame

CHILLED SOBA NOODLES — 26
blue crab, chilli crunch, radish, fried shiitake mushrooms

LITTLENECK CLAM SPAGHETTI — 22
white wine sauce, basil, parmesan breadcrums

GRILLED SALMON* — 29
Moroccan cous cous, pomegranate, toasted walnut aillade, mint, delicata squash

BEER BATTERED FISH & CHIPS — 25
malt vinegar aïoli*

CRISPY FISH TACOS — 19
black bean pico de gallo, poblano crema, queso fresco

CRISPY FISH SANDWICH — 21
bibb lettuce, spicy tartar sauce, bread and butter pickles

GRILLED CHICKEN SANDWICH — 19
cheddar, pickled red onion,arugula, tarragon aïoli*

SALMON BURGER — 19
tzatziki, marinated cucumber, shallots

PRIME CHEDDAR BURGER* — 23
bacon, caramelized onion, fries
[add fried oyster, togarashi aïoli*, coleslaw +4]

## SIDES

242 FRIES — 9

SHOESTRING FRIES — 8

BUTTERMILK BISCUIT — 9
honey, rosemary butter

CORNBREAD — 9
maple butter

CRISPY BRUSSELS SPROUTS — 12
hot honey, lime, peanut

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Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

## COCKTAILS

FREEZER MARTINI — 17
three gins, dry & very cold

ESPRESSO MARTINI — 18
grey goose, espresso, atomic black
coffee liqueur

PERA SPEZIATA — 16
select aperitivo, st. george spiced pear, orange,
sparkling wine, soda

SECOND BREAKFAST — 16
earl grey infused vodka, montenegro, vanilla, lemon

PICKLED, SPICED, & EVERYTHING NICE — 15
mezcal, pickled jalapeño, lime, tajín

PERSEPHONE'S POTION — 16
amaretto, cognac, pomegranate, lime

DARK HORSE — 14
bourbon, averna, cinnamon, honey, grapefruit

STARS HOLLOW — 15
bourbon, bauchant, orange, demerara, fall spice

## TREAT YOURSELF

CURRENT FASHIONED — 24
angel's envy, cognac, demerara, angostura

YUZU SAKETINI — 22
ketel one, tsuru-ume yuzu sake liqueur, cranberry

## ZERO PROOF

HUGH-NO SPRITZ — 14
NA sparkling wine, elderflower, mint

PALOMA PEQUEÑA — 12
lime, grapefruit, soda

THAT DON'T EMPRESS ME MUCH — 14
empress 0.0 indigo, lemon, cucmber tonic

NV | WÖLFFER ESTATE — 11
Spring in a Bottle N/A, Blanc de Blancs,
Airén, Mosel 200ml

LITE — 7
N/A Lager, Athletic Brewing / CT / n/a / 12oz

CHOUFFE — 9
N/A Lager, D'achouffe / BEL/ n/a / 11.2oz

SIP'N — 10
N/A IPA, Lawson's Finest / VT / n/a / 12oz

ALL IN — 10
N/A IPA, Other Half/ NY / n/a / 12oz

## WINE BY THE GLASS

**SPARKLING**

2024 | CAN SUMOI — 16
Muntanya, Montmell

**WHITE**

2024 | J. DE VILLEBOIS — 16
Sauvignon Blanc, Val de Loire

2024 | GASPARD — 15
Chenin Blanc, Loire Valley

2024 | TERRA DI ASOREI — 15
Albariño, Rias Biaxas

2024 | CHRISTINA — 16
Grüner Veltliner, Niederosterreich

2024 | MAS LA CHEVALIERE — 18
Chardonnay, Languedoc

**PINK**

2024 | MAISON GUTOWSKI — 13
Grand Cuvée, Côtes de Provence

**RED**

2022 | BRANDBORG — 15
Bench Lands, Pinot Noir, Umpqua Valley

2023 | GAIL — 18
Doris, Cabernet Sauvignon, Sonoma

2024 | TENUTA SETTE CIELI — 19
Yantra, Cabernet Sauvignon & Merlot, Tuscany

**SAKE**

OHIME — 14
3 Grain Omachi Genshu, Yamaguchi (3oz)

## BEER - DRAFT

TANNENZÄPFLE — 12
Pilsner, Rothaus / GER / 5.1% / 16oz

HEFE WEISSBIER — 12
Hefeweizen, Weihnstephaner/ GER / 5.4% / 16oz

FORT POINT — 13
Pale Ale, Trillium / MA / 6.6% / 13oz

LITLLE SIP — 11
IPA, Lawson's Finest / VT / 6.2% / 13oz

THE SUBSTANCE — 13
IPA, Bissell Brothers / ME / 6.6% / 13oz

WAVE HUNTER — 11
IPA, Vitamin Sea / MA / 6.8% 13oz

LUNCH — 13
IPA, Maine Beer Co. / ME / 7.0% / 13oz

BLUE CRAB — 12
Double IPA, Other Half / NY / 6.5% / 13oz

DAILY SERVING TROPICAL PUNCH — 11
Sour Ale, Trilium / MA / 4.2% / 8oz

SAURON'S NIGHTLIGHT — 10
Porter, Brick & Feather/MA 7.3% / 13oz